

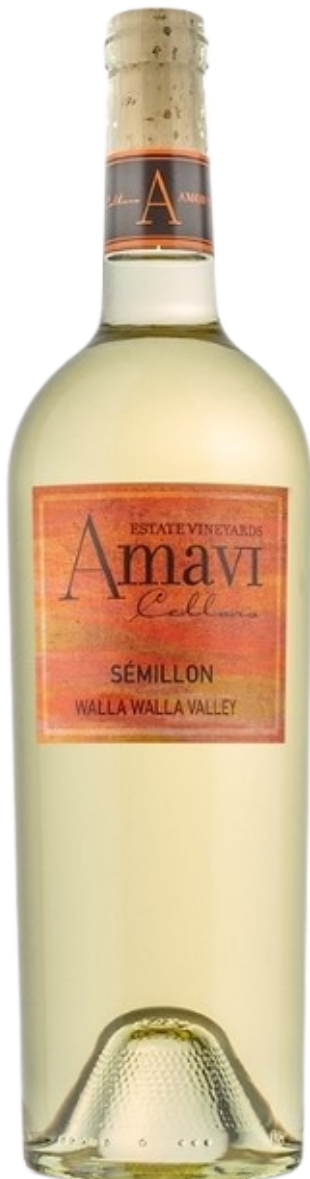
2020 SÉMILLON

SMELLS LIKE: honeysuckle, hibiscus, white peach, linden tree blossom

TASTES LIKE: honeydew melon, papaya, soft herbal notes

MOUTHFEEL: silky texture, beautiful acidity

DRINK WITH: foie gras, prawns, poached chicken, sheep or goat cheeses



THE VINTAGE

The growing season began with a mild and dry winter. An abundance of high winds and precipitations in the spring prompted a record year for local crops and early bloom in the beginning of June. We only saw a few days over 100 degrees throughout the entire summer, giving the grapes plenty of comfortable hang time all the way through early fall. We were fortunate that the smoke from the California and Oregon wildfires was only detected in one or two varietals and was not significant enough to influence our winemaking styles in any way. Overall, the season was idyllic and produced well balanced, complex wines with beautiful acidity and richness.

THE VINEYARDS

Within all of our vineyards we dedicate ourselves to being stewards of the land and leaders in the practices of sustainable agriculture.

VARIETALS

85% Sémillon
15% Sauvignon Blanc

APPELLATION

100% Walla Walla Valley

ESTATE VINEYARDS

64% Les Collines, 18% Goff,
15% Seven Hills East, 3%
Summit View

OAK PROGRAM

100% Neutral French

HARVEST DATES

9/8/20 - 9/21/20

FINISHED ALCOHOL

13.9%

PRODUCTION

791 cases
